

# ROASTING OVEN WITH DUAL HEATING ELEMENTS

## Cross-Reference to Related Applications

This application is a continuation-in-part of U.S. Patent Application No. 10/302,202 entitled Roasting Oven with Dual Heating Elements filed November 22, 2002, which is a continuation-in-part of U.S. Patent Application 09/971,286, now U.S. Patent No. 6,509,550 entitled Roasting Oven with Dual Heating Elements filed October 5, 2001 and claims the benefits provided under 35 USC § 120.

## BACKGROUND OF INVENTION

The present invention relates to cooking appliances and, more particularly, to a large capacity, roasting oven including a food serving system. In one embodiment the roasting oven includes a wrap-around type heating element for applying heat to the cooking vessel and a top heater element for browning. In an alternative embodiment the top heater element is omitted to simplify manufacturing and to reduce the cost to the consumer.

Electric cooking pots for preparing and serving hot foods are well known to those skilled in the art. Such electric cooking pots typically include a heating element arranged in functional relation underneath the bottom surface of the cooking well for supplying heat. Such cooking wells are often constructed of stainless steel or enameled steel for reasons of durability and sanitation. However, it is known that both stainless steel and enameled steel have relatively low coefficients of heat conductivity as compared with other metals.

This presents a particular problem for cooking vessels of large capacity (i.e. up to 26 quarts). Applying heat only to the bottom surface of such a large capacity cooking vessel, especially when constructed of stainless steel or enameled steel, can result in the upper portion of the cooking vessel being insufficiently heated. Thus, the food in the upper portion of the cooking vessel may become too cool for serving purposes due to the loss of heat in combination with the low rate of heat conductivity and the slow rate at which heat is supplied to the upper portion of the cooking vessel.

The heat distribution problem is compounded in a roasting oven of large capacity and cannot be resolved by simply increasing the power output of the heating element. This is due to the fact that the increased heater output tends to overheat and to cause

malfunction of the temperature control components and electronic circuitry, which are typically contained within the oven housing. Thus, the present roasting oven has been developed to solve these problems and other shortcomings of the prior art.

### **Description of Related Prior Art**

5        Numerous examples of deep well cookers are available in the prior art and their discussion follows. One example of a prior art deep well cooker is disclosed in U.S. Patent No. 4,024,377 to Henke comprising a heat sink preferably formed of aluminum or another corrosion resistant metal having a relatively high coefficient of heat conductivity, which is positioned over the deep well member from below. The heat sink member is  
10        generally U-shaped and has a bottom part parallel to and spaced from the bottom of the well member and side parts parallel to and engaging the sides of the well member in heat exchanging relation. An electric heating element is disposed in the space between the bottom of the well member and the bottom part of the U-shaped heat sink member. When the electric heater is energized, heat is supplied to the bottom of the well member  
15        by direct radiation and by radiation from the bottom part of the U-shaped member and by convection due to the air in the space occupied by the heating element. Simultaneously, however, heat also flows from the bottom part of the U-shaped member, up side parts of the U-shaped member, and into the sides of the well member. The heat supplied by conduction to the sides of the well member provides for more uniform heating of the well  
20        member while also providing for more efficient utilization of the energy supplied to the heating element. However, this device is designed for use with a deep well cooker having a capacity of approximately 8-12 quarts based on the dimensions provided in the specifications. This device necessarily becomes less efficient when applied to a larger capacity cooker having increased side wall dimensions.

25        Another example of a prior art cooking device having multiple heating elements is disclosed in U. S. Patent 3,393,295 to Jepson et. al. comprising a pan with a lower electric heating element supported on its underside and a deep cover with an upper heating element supported within. A thermostatic control is connected to the lower heating element for energization thereof. When the cover is closed, an electrical  
30        connection for energizing the upper heating element is completed. The control serves thermostatically to control the energization of either element in a repeating, alternating

sequence and is capable of performing the functions of a frying pan, broiler, and oven. However, this invention is not directly applicable to deep well cookers nor does it disclose a wrap-around heating element for controlling heat distribution to the upper surfaces of a deep well member within such a cooker.

5 U.S. Patent No. 2,265,295 to Layton discloses an electric roaster with a housing and a well with a bare resistance wire wrapped around asbestos paper which serves as an insulator (see Figs. 1-2). Layton does not disclose or suggest control circuitry allowing various cooking modes.

10 U.S. Patent No. 2,292,854 to Wilcox discloses an electric heating wire wrapped around a mica support strip with notches and sandwiched between insulating layers (see Fig. 3). Wilcox also discloses a spring clamp (see Fig. 6) and rivet fastening of laminated structures.

U.S. Patent Nos. 6,170,388 to Shovick; 2,187,888 to Nachumsohn; and German Patent document 3606800 to Rederer disclose heating/cooking devices, which are  
15 pertinent to applicant's disclosure in the present application.

### **SUMMARY OF THE INVENTION**

Accordingly, the present invention provides a roasting oven including a food serving system having a large capacity (i.e. up to 26 quarts) that includes a wrap-around heating element, which is disposed about the heating well for heating the sides thereof,  
20 and a top heating element for browning (i.e. to scorch slightly in cooking) mounted within the oven lid. In another embodiment the top heating element is omitted to simplify manufacturing and to reduce cost to the consumer.

Both the wrap-around heating element and the top heating element are provided in alternative embodiments utilizing different types of heating elements for versatility in  
25 manufacturing and heating requirements. The wrap-around heating element and the top heating element are interconnected by temperature controls for heat regulation and a function control switch for selectively energizing the desired heating elements individually or in combination.

For convenience the roasting oven lid containing the top heating element is  
30 removable being provided with detachable electrical connectors, which form a portion of the electrical circuit for the top heating element. The present roasting oven also includes

serving containers for maintaining the cooked food in ready-to-eat condition and for reheating leftover food items.

Other features and technical advantages of the present invention will become apparent from a study of the following description and the accompanying drawings.

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### **BRIEF DESCRIPTION OF THE DRAWINGS**

The novel features of the present invention are set forth in the appended claims. The invention itself, however, as well as other features and advantages thereof will be best understood by reference to the following detailed description of an illustrative embodiment when read in conjunction with the accompanying figures wherein:

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Fig. 1A is a front elevational view of the roasting oven of the present invention;

Fig. 1B is an elevational view of the folding handle assembly of an alternative embodiment the present invention;

Fig. 1C is a side view of the handle assembly of Fig. 1B showing the handle member in a raised position;

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Fig. 2A is a longitudinal cross-section of the roasting oven showing details of the construction thereof;

Fig. 2B is a transverse cross-section of the roasting oven showing further details thereof including the hinge mechanism;

20 Fig. 3 is a top plan view of an oval-shaped embodiment the roasting oven of the present invention;

Fig. 4A is a partial horizontal section view taken along the section line 4A-4A of Fig. 2B showing the construction of the temperature control panel;

Fig. 4B is a partial vertical section view taken along the section line 4B-4B of Fig. 4A showing the construction of the temperature control panel;

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Fig. 5A is a schematic diagram representing the circuitry of the present roasting oven wherein an electronic control panel is utilized;

Fig. 5B is a schematic diagram representing an alternative embodiment of the circuitry wherein electromechanical switches and rheostatic temperature controls are utilized;

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Fig. 6A is a partially cutaway elevational view showing the details of the construction of the heating elements in a double-sided configuration;

Fig. 6B is a partially cutaway elevational view showing the details of the construction of the heating elements in a single-sided configuration;

Fig. 6C is a partially cutaway elevational view of an alternative embodiment of the wrap-around heating element;

5 Fig. 6D is a sectional view taken along line 6D-6D of Fig. 6C showing details thereof;

Fig. 6E is a partially cutaway elevational view of another embodiment of the wrap-around heating element;

10 Fig. 6F is a partially cutaway elevational view of another embodiment of the wrap-around heating element;

Fig. 6G is a sectional view taken along line 6G-6G of Fig. 6F showing details thereof;

Fig. 7A is a plan view of an embodiment of the wire lead assembly of the heating element of the present invention;

15 Fig. 7B is a plan view of an alternative embodiment of the wire lead assembly of the heating element of the present invention;

Fig. 8A is a partial cross-section view showing the top heating element within the lid;

20 Fig. 8B is an exploded, cross-section view showing an alternative embodiment of the lid including a tubular heating element and detachable plug connectors;

Fig. 8C is a partial cross-section view showing an alternative embodiment of the lid including detachable magnetic connectors;

Fig. 9 is an enlarged front elevational view showing the wrap-around heating element installed about the deep well member of the present roasting oven;

25 Fig. 10 is an enlarged view of the power supply circuit board within the ventilated compartment;

Fig. 11 is an exploded perspective view showing an optional food serving set of the present invention;

30 Fig. 12A is a perspective view of an alternative embodiment of the present serving set in a rectangular configuration;

Fig. 12B is a top plan view of the serving set shown in Fig. 12A;

Fig. 12C is an exploded elevational view of the serving set shown in Figs. 12A and 12B;

Fig. 12D is a top plan view of another embodiment of the serving set;

Fig. 12E is an exploded perspective view of the serving set shown in Fig. 12D;

5 Fig. 13 is a front elevation of another embodiment of the present roasting oven;

Fig. 14A is a longitudinal cross-section of the embodiment shown in Fig. 13 showing details of the construction thereof;

Fig. 14B is a transverse cross-section of the embodiment shown in Fig. 13 illustrating further details thereof;

10 Fig. 15 is a top plan view of the rectangular embodiment of the roasting oven shown in Fig. 13; and

Fig. 16 is a schematic diagram representing the electromechanical components and circuitry of the embodiment shown in Fig. 13.

#### **DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS**

15 With further reference to the drawings, there is shown therein an embodiment of a roasting oven in accordance with the present invention, indicated generally at 10, and illustrated in Fig. 1A. The present roasting oven 10 is comprised of an outer housing 22 equipped with fixed external handles 24 and feet 26. The roasting oven 10 is also provided with a lid 28 equipped with a handle 30.

20 In an alternative construction, the roasting oven 10 is provided with folding handle assemblies, indicated generally at 24', as shown in Figs. 1B and 1C. Each handle assembly 24' includes a mounting plate 25 conforming to the exterior contour of the housing 22. Mounting plates 25 include a horizontally disposed groove 25a formed along the breadth thereof, which is configured to receive a generally D-shaped handle member  
25 27. The handle member 27 includes shank portions 27a (shown in broken outline) which engage the groove 25a to impart pivoting movement to the handle member 27 as shown in Fig. 1C. Handle members 27 are designed to temporarily lock in the extended position shown in Fig. 1C. Thereafter, handle members 27 pivot downwardly to the position shown in Fig. 1A for convenient storage. This provides space savings for display on  
30 store shelves and cost savings on shipping carton size.

In the preferred embodiment the housing 22 is constructed of sheet steel, heat resistant plastic, or other suitable material and is provided in various exterior finishes such as powder coating, stainless steel, or plated steel.

The present roasting oven 10 also includes an internal heating well 36 disposed within the housing 22 as more clearly shown in Figs. 2A and 2B. The heating well 36 is constructed of enamel-coated steel, cast aluminum, cast iron or other suitable material. The present oven 10 features a wrap-around heating element, indicated generally at 40, and a top heating element, indicated generally at 150, as described hereinafter in further detail.

The present roasting oven 10 also includes a removable cooking liner 45 including a peripheral flange member 45a which is seated on the upper edge of the housing 22 as shown. The liner 45 is constructed of stainless steel, enamel-coated steel, cast aluminum, ceramic, or other suitable material. The cooking liner 45 is easily removed from the heating well 36 for cleaning for the convenience of the user.

A layer of heat-resistant insulating material (not shown) is disposed in the air space as at 20 between the housing 22 and the cooking well 36 as shown in Figs. 2A and 2B. Numerous types of heat insulating materials having physical and chemical properties suitable for this application are commercially available. Since such heat insulating materials are well known to those skilled in the art, further detailed discussion of the same is not deemed necessary.

Referring to an embodiment illustrated in Fig. 3, the present roasting oven 10 is oval-shaped in configuration. It has been determined that optimal heating of the side wall surfaces of the large capacity (i.e. up to 26 quarts) heating well 36 can be achieved at all times in the oval configuration. However, it will be appreciated that the roasting oven 10 may be constructed in a circular, square, or rectangular configurations with minor modifications to the heating elements.

Referring again to Fig. 1A, a control panel, indicated generally at 32, is provided on the lower front surface of the housing 22 to carry out the functions of the present roasting oven 10. The control panel 32 includes a plurality of temperature control switches 33 which are electrically interconnected with both the wrap-around and top heating elements 40, 150 respectively and serve to regulate the operation thereof. The

control panel 32 also includes a digital display 35, cooking mode switches 31, and a power switch 39.

In the embodiment shown in Fig. 1A, the control panel 32 is comprised of a heat-resistant housing 34 including a flexible, push button film 38 which overlays an electronic control circuit board 37 (Fig. 2B) that provides the user with fingertip control of the cooking functions. A key innovation of the present oven 10 is a ventilated compartment 80 wherein the power supply circuit board 81 (Fig. 10) is protected from the heat source as explained hereinafter in further detail.

As more clearly shown in Figs. 4A and 4B the electronic control circuit board 37 is insulated from the wrap-around heating element 40, which is disposed around the outer circumference of the heating well 36, by layers of mica sheet insulation board installed as at 52 and/or other suitable heat insulating material installed as at 54 adjacent the exterior of the housing 22.

Referring now to Figs. 5A and 5B, there are shown schematic representations of alternative embodiments of the present roasting oven 10. It will be appreciated by those skilled in the art that the electrical functions may be carried out by the electronic control panel 32 as shown in Fig. 5A or, in the alternative, by the use of standard electromechanical switches and rheostatic temperature control devices shown in Fig. 5B.

The present roasting oven 10 is designed for use with standard household electrical systems. In the preferred embodiment the wrap-around heating element 40 is designed to operate in the range of 1000-1500 watts and the top heating element 150 to operate in the range of 25 to 150 watts. This wattage rating can be varied for a given application and capacity of the oven.

With reference to Figs. 6A and 6B, the present invention provides structures which comprise heating means including, but not limited to, the following structures. In one embodiment both the wrap-around heating element 40 and the top heating element 150 are constructed as layered assemblies wherein a sheet of heat insulating material, indicated generally at 70, such as mica insulation board is interposed between interior and exterior sheets 72, 74 of similar heat insulating material. Since the physical and chemical properties of mica insulation board and other similar heat insulating materials



are well known to those skilled in the art, further detailed discussion of this material is not deemed necessary.

Still referring to Figs. 6A and 6B, it will be noted that the sheet of heat insulating material 70 is fabricated with a plurality of die-cut notches 76 and 76a, which are formed at predetermined intervals along the opposite lateral edges thereof. Using a construction method of the present invention, the heater wire 53 is drawn across a pair of diagonally opposed notches as at 76 and 76a, wrapped in continuous revolutions around the heat insulating sheet 70, and advanced in this manner along the entire length thereof as shown by directional arrows. It will be appreciated that using the aforementioned technique produces a so-called double-sided heating element (Fig. 6A) having heating wire 53 disposed on both sides thereof.

Using an alternative construction technique shown in Fig. 6B, a single-sided heating element can be produced by initially drawing the heater wire 53 across the heat insulating sheet 70 as described in the first step hereinabove. Next, the wire 53 is interlaced between adjacent notches 76 on the same lateral edge of the heat insulating sheet 70 as shown by directional arrows. Thereafter, the wire 53 is again drawn across the sheet 70 to the next diagonally opposed notch 76a on the opposite lateral edge thereof. Next, the wire 53 is interlaced between adjacent notches 76a on the opposite lateral edge of the heat insulating sheet 70.

In this manner, it will be understood that a single-sided heater element having at least 75% of the total amount of heater wire 53 used in its construction disposed on one surface of the sheet 70 may be produced. Such a single-sided heating element (Fig. 6B) is advantageous in reducing the radially outward reflection of heat generated by the heating elements thereby improving heating efficiency and providing a cooler outer surface in the event of user contact for safety purposes.

In both of the above described embodiments, the sheet 70 is permanently captured between the interior and exterior sheets 72 and 74, and secured at periodic intervals as shown by rivets 75 or other suitable fasteners to maintain alignment of the individual layers.

Various alternative materials and techniques may be employed in the fabrication of the heating elements as shown in Figs. 6C to 6G. For example, in Figs. 6C and 6D the

wrap-around heating element 40 as described above is enclosed in a metallic sheath, indicated generally at 120. Sheath 120 is comprised of inner and outer layers 122, 124 respectively of light gauge sheet metal such as aluminum or galvanized steel, or a combination thereof, which is folded about the heating element 40 (Fig. 6D) to form a protective enclosure.

In another embodiment shown in Fig. 6E the heater wire 53 is provided in a serpentine pattern and permanently captured between opposed layers 125, 126 of a matted fiberglass sheath, indicated generally at 130, having exceptional chemical characteristics for heat resistance. Layers 125, 126 are sewn together along suture lines 127, 128 to form the protective sheath 130 about the heater wire 53.

In yet another embodiment shown in Figs. 6F and 6G, a pair of tubular heating elements 153 are disposed between the opposed layers 141, 142 respectively of a metallic sheath, indicated generally at 140. In this embodiment the opposed layers 141, 142 are fabricated from aluminum sheet material and the tubular heater elements 153 are secured in position by installation of parallel rows of rivets 75 or grommets 78 as shown.

Referring now to Fig. 7A there is shown therein a heater lead wire assembly, indicated generally at 50, for installation on the terminal ends of the heater wire 53. In this embodiment the terminal ends of the heater wire 53 are insulated by a plurality of ceramic sleeves 54 to shield the temperature controls from exposure to heat from the wire 53. It can be seen that each ceramic sleeve 54 includes a convex tip 54a (shown in broken line) which engages a concave end 54b on the adjacent sleeve to impart flexibility to the wire lead assembly. A terminal loop connector 55 is applied to the end of each heater lead wire assembly 50' as illustrated.

In an alternative construction of the heater lead wire assembly, indicated generally at 50', in Fig. 7B the terminal ends of the heater wire 53 are joined with a bundle of nickel conductors 51 or other suitable conductors to create a heat sink, which effectively insulates the heater wire 53 from the temperature controls. Further, the bundle of conductors 51 and heater wire 53 is covered with a fiberglass insulation sleeve 52 and insulated by the same ceramic sleeves 54 to insure that the temperature controls are protected and not influenced by their proximity to the wrap-around heater element 40. A

terminal loop connector 55 is applied to the terminal end of the heater lead wire assembly 50' as described hereinabove.

In the embodiment shown in Fig. 8A, the top heating element 150 conforms generally to the configuration of the lid 28 and is constructed using the single-sided wire wrapping technique described hereinabove. In the present invention the lid 28 is provided with structures, which comprise electrically conductive supporting means including, but not limited to, the following structures. As shown in Fig. 8A, the top heating element 150 is mounted on the inner surface 28a of the lid 28. The top heating element 150 is electrically connected to the power source by a pin connector 103, which is attached by electrical wiring (not shown) to an electrical plug assembly 90 within the hinge mechanism 100.

The wiring is disposed within a wire channel 92 formed in the body 101 of the hinge and extends through the hinge mechanism, indicated generally at 100, to a power cord 104, which extends from the housing 22 as shown. An electrical circuit for the top heating element 150 is completed at contact 102 when the hinge mechanism 100 is in the closed position as shown in Fig. 8A. A compression spring 106 maintains the electrical connection when the lid 28 is in the closed position.

Referring to Fig. 8B there is shown another embodiment of a top heating or browning element 150', which is generally U-shaped in configuration. In this embodiment a tubular type (e.g. Cal-rod) element 152 is mounted on the inner surface 28a of the lid 28 as shown. In this embodiment the lid 28 is fabricated from a heatproof glass material. The browning element 150' extends through the lid 28 within an insulating block 154 and terminates in a plug connector 155. Plug connector 155 is received in an electrical receptacle 157, which is integrated into the modified hinge mechanism 100'. Thus, the top browning element 150' is electrically connected to the power source via power cord 104 within the housing 22. Advantageously, the plug 155 and receptacle 157 may be disconnected for food service, cleaning, and storage purposes.

In another embodiment shown in Fig. 8C a tubular type browning element 150' extends through the lid 28 within a modified insulating block 154' and terminates in a right angle plug connector 155'. A cover 158 encloses the insulating block 154' and the plug connector 155'.

Plug connector 155' is received in an electrical receptacle 157', which includes a permanent magnet block 159. Magnet block 159 engages and retains plug connector 155' at the interface thereof to maintain electrical contact with the top browning element 150' and to secure the lid 28 in position on the oven. The plug connector 155' and receptacle  
5 157' may be conveniently disconnected for food service, cleaning, and storage purposes.

In an assembly procedure of the present roasting oven 10, the wrap-around heating element 40 is secured to an outer surface of the heating well 36 by use of an adjustable band clamp, indicated generally at 83, as shown in Fig. 9. The band clamp 83 is constructed of sheet metal such as steel in the form of an elongated belt and includes a  
10 turnbuckle mechanism, indicated generally at 82, which is capable of securing the heating element 40 about the outer periphery of the heating well 36. The wrap-around heating element 40 is mounted onto studs 77 (Figs. 6A and 6B) which are coupled to and project from the band clamp 83 in predetermined locations.

A plurality of elongated slots 79 (Figs. 6A and 6B) are formed in the terminal  
15 ends of the wrap-around heater element 40 so as to be positioned in alignment with studs 77. Studs 77 engage the elongated slots 79 during assembly and provide for slight differences in length and movement between the interior and exterior insulation boards 72 and 74 and the sheet 70.

Referring to Fig. 9, it will be noted that the wrap-around heating element 40 is  
20 fabricated to a predetermined length. During assembly it is positioned so as to leave a gap as at 85 corresponding to the position of the temperature control panel 38 and the circuit board 37, which are subject to heat damage. In the construction process the gap 85 may be filled with fiberglass insulation material, mica insulation board, or other appropriate insulating materials to protect the temperature controls.

Referring again to Figs. 8A-8C, the top heating elements 150, 150' are installed in  
25 spaced apart relation to the inner surface 28a of the lid 28 by the use of mounting brackets 94 which project downwardly from the lid 28 into the cooking vessel.

It will be appreciated that because the present invention omits the conventional bottom heating element of the prior art, the temperatures achieved on the undersurface of  
30 the heating well 36 and housing 22 in operation are relatively lower in comparison to prior art cookers. Accordingly, the roasting oven 10 includes a ventilated compartment

80 as shown in Fig. 10, which is located on the undersurface of the housing 22 and functions to protect the power supply circuit board 81 from heat damage. This design isolates the power supply circuit board 81 from the rising heat of the oven and facilitates the use of the relatively high wattage heating elements 40 and 150 required for the large capacity of the present roasting oven.

The power supply circuit board 81 is mounted in space to-part relation to the undersurface of the housing 22 by the use of spacers 84 so as to create an air gap as at 85 to further isolate the circuit board 81 from the housing 22 and the heat source. In addition, a layer of mica insulation board or other suitable insulating material is installed as at 86 to further insulate and protect the power supply circuit board 81.

Referring to Fig. 11 the present oven is provided with a food serving set, indicated generally at 110. In the preferred embodiment the food serving set is comprised of a plurality of serving containers 112 which closely conform to the shape and dimensions of the cooking liner 45 and are inserted therein. The serving containers 112 are provided with lids 115 to maintain the cooked food in warm condition. The food serving set 110 is provided in a variety of materials and/surface finishes at the option of the consumer.

Referring to Figs. 12A and 12B there is shown another embodiment of the food serving set, indicated generally at 110', which is adapted for use with a roasting oven of the present invention. In this embodiment three generally rectangular food containers 105', 105" including peripheral flanges 105b', 105c" respectively are configured to fit the inner edge 45b' of the flange 45a' of the cooking liner 45' as shown. It can be seen that the peripheral flanges 105b' of the outer pair of containers 105' are generally D-shaped in configuration being interchangeable and fitted to the opposite ends of the cooking liner 45'.

Still referring to Figs. 12A and 12B, the center food container 105" includes a rectangular, peripheral flange 105c", which is configured to fit the central portion of the inner edge 45b' of the cooking liner 45' as shown. As can be seen in Fig. 12C the lateral edges 105d" of the flange 105c" of the center container 105" are bent at a predetermined angular offset and are positioned in overlapping relation to the corresponding lateral edges of the outer pair of food containers 105'. In this manner the center food container

105" engages and maintains the outer containers 105' in the position shown and prevents the containers 105' from shifting out of position when in use.

Referring now to Figs. 12D and 12E there is shown yet another embodiment of the food serving set, indicated generally at 110". In this configuration of the serving set,  
5 a single large food container 105'" including a D-shaped peripheral flange 105a" and two smaller food containers 106 including integral peripheral flanges 106a are configured to fit the inner peripheral edge of the cooking liner 45'. As can be seen in Fig. 12E, the centermost edges 106a' of the flanges 106a of the containers 106 are bent at a predetermined offset and are positioned in overlapping relation with the adjoining lateral  
10 edge of the flange 105a'" of food container 105"". In this manner the food containers 106 engage and maintain the larger container 105"" in the position shown and prevent the container 105"" from shifting out of position. A locating protuberance 109 formed on the container 105"" serves to center the containers 106 in position and to prevent side-to-side movement on the inner edge 45b' of the liner 45' when in use.

15 Referring now to Fig. 13 there is shown therein another embodiment of a roasting oven in accordance with the present invention, indicated generally at 10'. The roasting oven 10' is comprised of an outer housing 22' equipped with fixed external handles 24' and feet 26'. The roasting oven 10' is also provided with a lid 28' equipped with a handle 30'.

20 The housing 22' is constructed of sheet steel, heat resistant plastic, or other suitable material and is provided in different exterior finishes such as powder coating, stainless steel, or plated steel.

The present roasting oven 10' also includes an internal heating well 36' disposed within the housing 22' as more clearly shown in Figs. 14A and 14B. The heating well 36'  
25 is constructed of enamel-coated steel, cast aluminum, cast iron or other suitable material.

The roasting oven 10' also includes a removable cooking liner 45' including a peripheral flange member 45a' which is seated on the upper edge of the housing 22' as shown. The liner 45' is constructed of stainless steel, enamel-coated steel, cast aluminum, ceramic, or other suitable material. The cooking liner 45' is easily removed  
30 from the heating well 36' for cleaning.

A layer of heat-resistant insulating material (not shown) is disposed in the air space as at 20' between the housing 22' and the cooking well 36' as shown in Figs. 14A and 14B.

Referring to Fig. 15, the present embodiment of the roasting oven 10' is generally rectangular in configuration. However, it will be appreciated that the roasting oven 10' may be constructed in a circular, square, or oval configurations as described hereinabove with minor modifications to the heating element 40.

Referring again to Fig. 13, a power switch, indicated generally at 32', connected to a 120 Volt/ 60Hz power source 65 via plug 66 (Fig 16) is provided on the lower front surface of the housing 22' to carry out the functions of the present roasting oven 10'. The power switch 32' is electrically interconnected with the wrap-around heating element 40 via thermostat 60, which serves to regulate the operation thereof. An indicator light 35' is also provided on the housing 22' and is electrically interconnected to the power circuit.

Referring now to Fig. 16, there is shown a schematic representation of the electrical circuitry of the present roasting oven 10'. It will be appreciated by those skilled in the art that the electrical functions of the wrap-around heater 40 are carried out by the use of an electromechanical thermostat 60 and a 150K resistor 67 interconnected as shown in Fig. 16.

The present roasting oven 10' is also designed for use with standard household electrical systems. In this embodiment the wrap-around heating element 40 is designed to operate in the range of 1000-1500 watts. Of course, this wattage rating may be varied for a given application and capacity of the oven. In this embodiment of the roaster oven 10', the wrap-around heating element 40 is constructed in the same manner as described hereinabove and illustrated in Figs. 6A and 6B.

In summary, the present invention has been developed to provide a roasting oven having a large capacity (i.e. up to 26 quarts) that includes a flexible, wrap-around heating element which is disposed about the heating well for heating the sidewalls thereof and a top heating element for browning. In an alternative construction the top heating element is omitted to reduce manufacturing costs.

The wrap-around heating elements 40, 140 are provided in different configurations to facilitate manufacturing and heating. Both the wrap-around heating

element 40 and top heating elements 150, 150' are electrically interconnected to a temperature control panel featuring a push-button control film interface for selectively energizing the heating elements. The roasting oven may include a detachable lid member having a top browning element featuring quick connect/disconnect electrical connectors  
5 to enhance food service and cleaning. The present roasting oven may also include an exterior ventilated compartment for housing the power supply circuit board for insulating the same from the high heat source necessary for a roasting oven of this capacity.

The present roasting oven is also provided with a food serving set for maintaining food in ready-to-eat condition and for reheating leftover food items. The food serving set  
10 is available in alternative configurations

Although not specifically illustrated in the drawings, it should be understood that additional equipment and structural components will be provided as necessary, and that all of the components described above are arranged and supported in an appropriate fashion to form a complete and operative roasting oven incorporating features of the  
15 present invention.

It is also understood that variations may be made in the present invention without departing from the scope of the invention. For example, the present roasting oven may utilize double-sided and also single-sided heater elements as disclosed herein, which may be advantageous for specific applications.

Moreover, although illustrative embodiments of the invention have been  
20 described, a latitude of modification, change, and substitution is intended in the foregoing disclosure, and in certain instances, some features of the invention will be employed without a corresponding use of other features. Accordingly, it is appropriate that the appended claims be construed broadly and in a manner consistent with the scope of the  
25 invention.

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